



Aromatic Chicken Flavoured Rice 万家香鸡饭

INGREDIENTS A:

- 4 cups Water
- 1 tbsp Butter / Margarine
- 1pc Ginger (smashed)
- 3 pips Garlic (smashed)
- 3 blades Pandan leaves (knotted)

材料 A:

- 4 杯 水
- 1 大匙 牛油/菜油
- 1 块 薑 (拍扁)
- 3 瓣 蒜 (拍扁)
- 3 片 班兰叶 (打结)

INGREDIENTS B:

- 4 cups Fragrant rice (washed & drained)
- 1tbsp Concentrated chicken stock / chicken granules
- 1 tsp Sesame oil

材料 B:

- 4 杯 香米 (洗净, 沥干)
- 1 大匙 鸡精粉
- 1 小匙 麻油

Method 做法:

1. Put all ingredients A into i-chef steamer pot and bring to a boil.
将材料 A 放入 i-chef 养生锅煮至滚。
2. Add in ingredients B and stir well.
加入材料 B 并搅拌均匀。
3. Steam for 30 minutes until cooked.
置入 i-chef 蒸层里蒸 30 分钟。

BY CHEF MARGARET CHENG